

Please amend the application filed on even date herewith prior to proceeding with its examination.

**IN THE CLAIMS**

1. (Original) A method for improving the sensory rating of a semi-solid food product comprising starch, wherein said method comprises reducing the starch structure breakdown induced by salivary amylase.
2. (Original) The method according to claim 1, wherein the semi-solid food product is a low-fat product.
3. (Currently Amended) The method according to claim 1 [or 2], wherein the sensory rating is one or more of odor, mouthfeel, flavour or taste and afterfeel.
4. (Original) The method according to claim 3, wherein the sensory rating is one or more of odor intensity, fatty odors, vanilla odor, thickness mouthfeel, creamy mouthfeel, fatty mouthfeel and creamy afterfeel.
5. (Original) The method according to claim 3, wherein the sensory rating is one or more of bitterness, heterogeneity, rough mouthfeel, astringent afterfeel and sliminess.
6. (Currently Amended) The method according to [any one of the preceding claims] claim 1, wherein said semi-solid food product comprises one or more amylase inhibitors.
7. (Original) The method according to claim 6, wherein said amylase inhibitor is selected from one or more of the group consisting of: an  $\alpha$ -amylase inhibitor protein, a monosaccharide, a pH-reducing compound and a monoglyceride.

8. (Currently Amended) The method according to [any one of claims 1-5] claim 1, wherein said starch of said semi-solid food product is chemically modified, thereby reducing the starch structure breakdown induced by salivary amylase.
9. (Currently Amended) The method according to [any one of claims 1-5] claim 1, wherein said starch of said semi-solid food product is coated, thereby reducing the starch structure breakdown induced by salivary amylase.
10. (Currently Amended) The method according to [any one of claims 1-5] claim 1, wherein said semi-solid food product comprises an acidifying compound, wherein said compound is able to lower the pH of the product to about pH 6.3 or less and thereby reduce the starch structure breakdown induced by salivary amylase.
11. (Original) A semi-solid starch comprising food product with improved sensory rating when eaten, wherein the food-product comprises an amylase inhibitor in an amount sufficient to reduce the starch structure breakdown induced by salivary amylase.
12. (Original) A semi-solid starch comprising food product according to claim 11, wherein the amylase inhibitor is selected from one or more of the group consisting of: an  $\alpha$ -amylase inhibitor protein, a monosaccharide, a pH-reducing compound and a monoglyceride.
13. (Original) A semi-solid, starch comprising food product with improved sensory rating when eaten, wherein the starch is chemically modified, thereby reducing the starch structure breakdown induced by salivary amylase.
14. (Original) A semi-solid starch comprising food product with improved sensory rating when eaten, wherein the starch is coated, thereby reducing the starch structure breakdown induced by salivary amylase.

15. (Original) A semi-solid starch comprising food product with improved sensory rating when eaten, wherein the product comprises an acidifying compound, thereby lowering the pH of the product to about pH 6.3 or less and reducing the starch structure breakdown induced by salivary amylase.
16. (Currently Amended) The semi-solid, starch comprising food product according to [any one of claim 11-15] claim 11, wherein the food product is a low-fat product.
17. (Currently Amended) The semi-solid, starch comprising food product according to [any one of claims 11-16] claim 11, wherein the improved sensory rating is one or more of odor intensity, vanilla odor, thickness mouthfeel, creamy mouthfeel, fatty mouthfeel and creamy afterfeel.
18. (Currently Amended) The semi-solid, starch comprising food product according to [any one of claims 11-17] claim 11, wherein said food product is a dessert, a mayonnaise, a sweetened condensed milk product, a sauce, a dressing, a baby-food or a soup.
19. (New) The method according to claim 2, wherein the sensory rating is one or more of odor, mouthfeel, flavour or taste and afterfeel.